



**SMITH'S**  
VIRTUAL  
...  
**COOKIE EXCHANGE**  
*Holiday Recipe Contest*

**2020 EBOOK**



## SMITH'S VIRTUAL COOKIE EXCHANGE

We took one of the season's most delicious traditions online in 2020 with **Smith's Virtual Cookie Exchange and Holiday Recipe Contest**, and we appreciate everyone who joined in the sweet fun!

Our group swapped recipes, decorating ideas and photos – and we chose five cookie bakers to win a prize package worth \$150 based on the following categories:

- BEST OVERALL**
- MOST TRADITIONAL**
- MOST FESTIVE**
- HEALTHIEST**
- MOST UNUSUAL INGREDIENT**

Each recipe we've included in this ebook contains at least one Smith's product, which ensures that these cookies will be a tradition you can taste!

Smith's is proud to be your hometown provider of premium dairy products with a trusted place at your holiday table. We've maintained our time-honored traditions for over a century, and the difference is delicious.

Our rich, creamy milk comes from local farms we know and trust and our smooth, indulgent ice cream is churned in small batches by loyal, long-standing employees. Our signature yellow containers were created to block the light, keeping our products fresher, longer – and you can feel wonderful bringing them home for your family, knowing that you're also a part of ours.



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# CHOCOLATE PEPPERMINT KISSES



**WINNER!**  
**BEST OVERALL**

RECIPE & PHOTO SUBMITTED BY

*Cathy Yoder*

## INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup Dutch process or unsweetened cocoa powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, softened
- 2/3 cup granulated sugar
- 1 egg yolk
- 2 Tbsp **Smith's Vitamin D Milk**
- 1 tsp pure vanilla extract
- 1 tsp peppermint extract
- 3/4 cup sprinkles
- 25 chocolate kisses

## DIRECTIONS

1. Preheat the oven to 350°.
2. Line baking sheets with parchment paper or silicone mats.
3. In a medium bowl, whisk together the flour, cocoa and salt. Set aside.
4. In the bowl of a stand mixer, beat the butter on medium-high speed until smooth, about 1 minute.
5. Add the sugar and beat on medium-high speed until creamed, about 2 minutes.
6. Add the egg yolk, **Smith's Vitamin D Milk** and extracts, and beat on high speed until combined, about 1 minute.
7. Scrape down the bowl and beat again to combine. Add the dry ingredients and mix on low speed until combined.
8. Pour the sprinkles into a small bowl. Roll the balls of dough, about 3 tsp of dough per cookie, then roll each ball into the sprinkles to coat.
9. Place the dough balls on the prepared baking sheet, 2 inches apart, and bake for 9-12 minutes. Check early to be safe. You want to take them out when they are still soft in the center. Remove the cookies from the oven and allow them to cool on the baking sheet for 5 minutes.
10. Press the chocolate kisses into the center of each cookie. Transfer the cookies to a wire rack to cool completely.



# CHOCOLATE MILK CRINKLES



RECIPE & PHOTO SUBMITTED BY

*Marla Creamer*

**WINNER!**  
**MOST TRADITIONAL**

## INGREDIENTS

- 1/2 cup butter
- 3/4 cup granulated sugar
- 1/2 cup brown sugar
- 1 egg
- 1/3 cup **Smith's Sour Cream**
- 1/4 cup **Smith's Chocolate Low Fat Milk**
- 1 Tbsp vanilla
- 1-3/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 Tbsp baking powder
- 1/2 Tbsp baking soda
- 1/4 Tbsp salt
- 1/2 cup walnuts or pecans, optional

## DIRECTIONS

1. Cream butter, granulated sugar and brown sugar.
2. Add egg and blend.
3. Add the vanilla, sour cream and **Smith's Chocolate Low Fat Milk** and blend. If adding nuts, add them here.
4. Sift the flour, cocoa, baking powder, baking soda and salt.
5. Add 1/3 of the dry mixture at a time to blend.
6. Use a scoop to get a uniform cookie size or drop from a teaspoon.
7. Bake 12-14 minutes at 350°.



# EVERYTHING CHRISTMAS COOKIES



RECIPE & PHOTO SUBMITTED BY

*Selma Henry*

**WINNER!**  
**MOST FESTIVE**

## INGREDIENTS

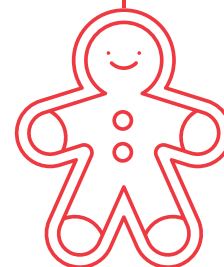
2 sticks of butter, softened  
1 cup light brown sugar, packed  
1/2 cup pure cane sugar  
1 Tbsp Mexican vanilla  
2 Tbsp **Smith's Heavy Whipping Cream**  
1 egg  
2-1/4 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp salt  
3/4 cup semi sweet chocolate chips or  
chopped baking chocolate bar  
3/4 cup pretzels  
1/2 cup crushed peppermint candy cane  
1 - 7.44 oz bag of Peppermint M&M'S  
1/2 tsp flaky sea salt or kosher salt

## DIRECTIONS

1. Preheat oven to 350°.
2. In the bowl of a stand mixer, beat softened butter, sugars, vanilla, **Smith's Heavy Whipping Cream** and egg until light and fluffy.
3. Gently mix in flour, baking soda and salt. Dough may be a little stiff.
4. Add in the pretzels, chocolate chips and crushed candy cane pieces.
5. Remove bowl from stand mixer and fold in the M&Ms.
6. Form 2 inch balls of dough or use an ice cream scooper to scoop out dough onto a parchment paper lined cookie sheet, approximately 3 inches apart to allow spread.
7. Bake for 14-15 minutes, depending on your oven and how chewy you want your cookie. Sprinkle just a tiny bit of salt on top of the finished cookie and enjoy!



# PEANUT BUTTER OATMEAL BARS



**WINNER!**  
**HEALTHIEST**

RECIPE & PHOTO SUBMITTED BY

*Kate Kuhens*

## INGREDIENTS

### BARS

- 2/3 cup flour
- 1/2 cup packed brown sugar
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1/4 cup peanut butter
- 3 Tbsp shortening
- 1 beaten egg
- 1 Tbsp **Smith's Milk**
- 1/2 tsp vanilla
- 1/4 cup quick oats

### FROSTING

- 3/4 cup powdered sugar
- 1 Tbsp softened butter
- 1 Tbsp peanut butter
- 2-3 tsp **Smith's Milk**

## DIRECTIONS

For bars:

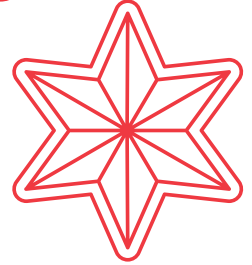
1. Stir together flour, brown sugar, baking soda and salt.
2. Cut in peanut butter and shortening until it resembles coarse crumbs.
3. Combine egg, **Smith's Milk** and vanilla, then add to flour mixture with oats and mix well.
4. Spread in lightly greased 8x8x2 inch pan.
5. Bake at 375° for 12-15 minutes.
6. Cool, then spread with frosting.

For frosting:

1. Blend ingredients together and add **Smith's Milk** until frosting reaches spreading consistency.



# CHERRY SNOWBALLS



RECIPE & PHOTO SUBMITTED BY

*Deb Albright*

**WINNER!**  
**MOST UNUSUAL  
INGREDIENT**

## INGREDIENTS

### COOKIE

- 1 cup butter, softened
- 1/2 cup powdered sugar
- 1 Tbsp water
- 1 tsp vanilla
- 2 cups flour
- 1 cup quick oats
- 1/2 tsp salt
- 36 maraschino cherries, drained & dried

### COATING

- 2 cups powdered sugar
- 1/4 cup **Smith's Milk**
- 2 cups flaked coconut, finely chopped

## DIRECTIONS

1. Cream together butter, sugar, water and vanilla.
2. Combine flour, oats and salt, then gradually add to the creamed mixture.
3. Shape a tablespoon of dough around each cherry, forming a ball. (Flour hands for easy handling.)
4. Place balls 2 inches apart on a parchment paper lined baking sheet.
5. Bake at 350° for 18-20 minutes. Bottoms of cookies will be brown.
6. Remove and cool.
7. Once cookie is cooled, combine powdered sugar and enough **Smith's Milk** to create dipping consistency.
8. Dip cookies in coating, then roll them in coconut flakes.





# CARAMEL CUPS

RECIPE & PHOTO SUBMITTED BY

*Kathleen DeSantis-Hull*

## INGREDIENTS

### CRUST

- 3 oz cream cheese
- 1 stick butter
- 1 cup flour

### FILLING

- 1 bag of caramel bits
- 1/3 cup evaporated milk
- 1 tsp vanilla extract
- Chopped pecans

### ICING

- 1 stick butter
- 1/2 cup Crisco
- 1/3 cup sugar
- 1/2 cup **Smith's Milk**
- 2 tsp vanilla extract

## DIRECTIONS

For crust:

1. Blend together the cream cheese and butter.
2. Add flour and combine.
3. Form little disks using 1-1/2 teaspoons of dough.
4. Put dough in tart pan and shape.
5. Bake at 350° for 8 minutes, or until lightly browned.
6. Remove from oven and, using the tart shaper, reshape then remove the cups from the pan.

For filling:

1. Add all three ingredients together and melt the caramel in a double boiler.
2. Add 1/4 tsp of chopped pecans to the bottom of each cup.
3. Top with a teaspoon of caramel.

For icing:

1. Whip ingredients together until icing is smooth, about 7 minutes.
2. Pipe the icing on top of the cookie.



# COLD DOUGH COOKIES

RECIPE & PHOTO SUBMITTED BY

*Kathleen DeSantis-Hull*

## INGREDIENTS

1-1/2 cups cold butter,  
cut up as for pie dough

3 cups sifted flour

1/2 cup **Smith's Sour Cream**

Apricot or nut filling

Powdered sugar

## DIRECTIONS

1. Mix cold butter and flour in stand mixer until it is in little chunks.
2. Add the **Smith's Sour Cream**.
3. Use dough hook and mix until a soft dough forms.
4. Roll the dough into two balls, then cover and refrigerate for 1 hour.
5. Roll out the dough on powdered sugar to 1/8 inch thickness, then use a cutter to make 1 inch squares.
6. Fill a disposable pastry bag with your favorite apricot or nut filling, then pipe a diagonal line of filling on each dough square.
7. Fold the opposite corners over each other, tucking the second fold under the cookie.
8. Bake at 350° for 12-15 minutes or until lightly browned.
9. Before serving, sprinkle powdered sugar on top.



# COTTAGE CHEESE SUGAR DROPS

RECIPE & PHOTO SUBMITTED BY

*Marla Creamer*

## INGREDIENTS

1/2 cup butter  
3/4 cup granulated sugar  
2 eggs  
1 cup **Smith's Small Curd Cottage Cheese**, undrained  
1 Tbsp **Smith's Reduced Fat Milk**  
2 Tbsp vanilla  
2-1/2 cups all-purpose flour  
1/4 Tbsp salt  
2 Tbsp baking powder  
Confectioners' sugar or colored sugar crystals

## DIRECTIONS

1. Cream the butter and sugar.
2. Beat the eggs into the sugar mixture.
3. Add the **Smith's Small Curd Cottage Cheese**, **Smith's Reduced Fat Milk** and vanilla and beat on low until the mixture is just blended.
4. Sift the flour, baking powder and salt together and mix until blended.
5. Place your confectioners' sugar or colored sugar crystals in a baggie.
6. Roll the dough into a ball and shake the ball in the baggie to coat the dough.
7. Place on a greased cookie sheet and bake for 12-14 minutes at 350°.



# CRANBERRY ORANGE SHORTBREAD COOKIES

RECIPE & PHOTO SUBMITTED BY

*Kimberly Dawn*

## INGREDIENTS

1/2 cup dried cranberries

3/4 cup sugar, divided

2-1/2 cups all purpose flour,  
spooned and leveled – not scooped

1 cup cold butter, cubed

1 tsp almond extract

Zest of 1 orange

1 - 2 Tbsp **Smith's Orange Juice**

Additional sugar to coat cookies  
before baking

## DIRECTIONS

1. Line a baking sheet with parchment paper and set aside.
2. Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.
3. Combine flour and remaining sugar in a large bowl, then use a pastry cutter to cut in butter to very fine crumbs.
4. Stir in extract, cranberry and sugar mixture, orange zest and **Smith's Orange Juice**.
7. Use your hands to knead the dough until it comes together and forms a ball. If the dough is still crumbly, add **Smith's Orange Juice** one tablespoon at a time until the dough comes together.
8. Shape dough into a log about two inches in diameter and wrap in plastic wrap. Refrigerate for at least two hours.
9. Preheat oven to 325°.
10. Cut slices of dough about 1/4 inch thick. Place about a half a cup of sugar in a bowl and coat each slice with sugar.
11. Place cookies on baking sheet and bake for 12-15 minutes or just until cookies are set. Do not over bake.
12. Let cookies cool for several minutes on baking sheet before removing to wire rack to cool completely.



# DUTCH SUGAR COOKIES

RECIPE & PHOTO SUBMITTED BY

*Lynn Richards*

## INGREDIENTS

- 1/2 cup unsalted butter
- 2 cups granulated sugar
- 4 eggs
- 1 tsp vanilla
- 2/3 cup **Smith's Sour Cream**
- 1/2 tsp baking soda
- 3 tsp baking powder
- 4 cups all purpose flour, fluffed and leveled

## FROSTING

- 1/2 cup butter
- 2-1/2 cups powdered icing sugar
- 1 tsp vanilla
- 2 Tbsp **Smith's Milk**

## DIRECTIONS

1. In a large bowl with an electric mixer, beat butter and sugar on high until creamy.
2. Add eggs, vanilla and **Smith's Sour Cream** and beat until smooth.
3. Add baking soda, baking powder and flour and beat on low until combined. Dough will be soft – almost like cake batter.
4. Preheat oven to 350° and line baking sheets with parchment paper.
5. Drop by heaping tablespoonfuls onto baking sheets 2-3 inches apart and bake for 10-12 minutes, until edges are golden and centers are set.

For frosting:

1. With an electric mixer, beat butter until smooth.
2. Add sugar, vanilla and **Smith's Milk** and beat until smooth – adding additional sugar or **Smith's Milk** until desired consistency.



# ELIZABETH'S SOUR CREAM & RAISIN COOKIES

RECIPE & PHOTO SUBMITTED BY

*Kate Kuhens*

## INGREDIENTS

2-1/2 cups flour plus  
1-1/2 cups flour reserved  
1/2 cup sugar  
1/2 cup packed brown sugar  
1/2 cup butter, soft  
1/2 cup **Smith's Sour Cream**  
2 eggs  
1/2 tsp baking soda  
1/2 tsp salt  
1 tsp vanilla  
1 cup raisins  
2 tsp grated orange peel

## DIRECTIONS

1. In a large mixing bowl, combine all ingredients (except 1-1/2 cup flour, raisins and orange peel).
2. Beat at medium speed until smooth.
3. By hand, stir in remaining flour, raisins and orange peel, until well mixed.
4. Cover and refrigerate at least 2 hours.
5. Heat oven to 350°.
6. Drop dough by teaspoonfuls 2 inches apart onto a greased cookie sheet.
7. Bake for 10-12 minutes or until edges are lightly browned.



# EGGNOG COOKIES

RECIPE & PHOTO SUBMITTED BY

*Pop Culture Modern West*

## INGREDIENTS

2-1/4 cups all-purpose flour  
2 tsp baking powder  
1/2 tsp salt  
1/2 tsp ground nutmeg,  
plus more for topping  
1/2 tsp ground cinnamon  
3/4 cup unsalted butter,  
at room temperature  
1/2 cup granulated sugar  
1/2 cup packed light brown sugar  
2 large egg yolks  
1 tsp vanilla extract  
1/2 tsp rum extract  
1/2 cup **Smith's Eggnog**  
1/2 cup butter, at room temperature  
3 - 5 Tbsp **Smith's Eggnog**  
3 cups powdered sugar

## DIRECTIONS

1. Preheat oven to 350°. Line baking sheets with parchment.
2. In a mixing bowl, whisk together flour, baking powder, salt, nutmeg and cinnamon for 30 seconds, set aside.
3. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter, granulated sugar and brown sugar until pale and fluffy.
4. Mix in egg yolks one at a time, just until combined.
5. Mix in vanilla extract, rum extract and **Smith's Eggnog**.
6. Slowly add in dry ingredients and mix on low just until combined.
7. Scoop dough out by heaping tablespoonfuls onto baking sheets, spacing cookies 2 inches apart.
8. Bake for 11-13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool.
9. Frost and sprinkle lightly with nutmeg.

For the Eggnog Frosting:

1. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter until very pale and fluffy.
2. Add in 3 Tbsp **Smith's Eggnog** and mix in powdered sugar.
3. Add additional eggnog to reach desired consistency.



# EXTRA CHEWY MONSTER COOKIES

RECIPE SUBMITTED BY

*Michelle Rouzzo*

## INGREDIENTS

4 cups flour  
1 tsp baking soda  
1 tsp salt  
1/2 cup unsalted butter, softened  
2 cups dark brown sugar, packed  
1/3 cup granulated sugar  
2 large eggs  
1/2 cup **Smith's Heavy Whipping Cream**  
1 tsp vanilla extract  
2 cups chocolate chips  
1 cup red, green & white M&Ms  
1/4 - 1/2 cup sprinkles, if desired  
1/2 cup walnuts or pecans, chopped small

## DIRECTIONS

1. Heat oven to 350°.
2. Sift flour, baking soda & salt.
3. Beat butter and sugars until combined and fluffy.
4. Add and combine one egg at a time.
5. Beat in **Smith's Heavy Whipping Cream** and vanilla.
5. Add the flour mixture in batches and beat until combined.
6. Stir in chocolate chips, M&Ms, sprinkles and nuts.
7. Drop by tablespoon on cookie tray and bake for 15 minutes or until cookies are golden brown on top.
8. Remove from oven and let sit on cookie sheet for five minutes or until slightly cooled, then let cool all the way on a wire rack.





# NO-BAKE COOKIES

RECIPE SUBMITTED BY

*Deb Albright*

## INGREDIENTS

1/3 cup cocoa  
2 cups sugar  
1/2 cup **Smith's Milk**  
1/2 cup butter, plus 1 Tbsp  
1/2 cup peanut butter  
3 cups oatmeal  
1 tsp vanilla

## DIRECTIONS

1. Combine cocoa, sugar, **Smith's Milk** and butter in a medium pan over medium heat.
2. Once the mixture comes to a boil, time it for one minute, then remove from heat and add the peanut butter.
3. Stir until smooth then add the vanilla and oatmeal.
4. Stir until thoroughly coated.
5. Working quickly, drop by tablespoonfuls onto parchment paper.
6. Let cool.



# ORANGE DROP COOKIES

RECIPE & PHOTO SUBMITTED BY

*Katelyn Marie Glembot*

## INGREDIENTS

- 2 cups flour
- 3 tsp baking powder
- 1/4 tsp salt
- 2/3 cup butter
- 1 cup sugar
- 1 egg
- 1/2 cup **Smith's Orange Juice**
- 1/2 cup chocolate chips, if desired

## ICING

- 2 cups confectioners' sugar
- 1/4 cup **Smith's Orange Juice**
- 2 Tbsp butter, melted
- Orange food coloring, if desired

## DIRECTIONS

1. Heat oven to 400°.
2. Mix together flour, baking powder and salt. Set aside.
3. In another large mixing bowl, mix butter, sugar and egg thoroughly. Stir in **Smith's Orange Juice**.
4. Add dry ingredients and chocolate chips and combine.
5. Drop rounded teaspoonfuls of dough about 2 inches apart on ungreased baking sheet.

Note: These cookies are spreaders, so leave room between rows. You can chill prior to baking to prevent spreading, but the texture will be more cakey in thick cookies.

6. Bake for 8-10 minutes.

For icing:

1. In a small bowl, combine icing ingredients until smooth, then drizzle over cooled cookies.



# SOFT & FLUFFY SUGAR COOKIES

RECIPE SUBMITTED BY

*Brian Cavinee*

## INGREDIENTS

3 cups flour  
1 cup sugar  
1-1/2 tsp baking powder  
1/2 tsp salt  
2 sticks room temperature butter  
1 beaten egg  
3 Tbsp **Smith's Heavy Whipping Cream**  
1 tsp vanilla extract  
3 cups powdered sugar  
2-3 Tbsp **Smith's Milk**  
3 Tbsp light corn syrup  
1/2 tsp vanilla extract  
Food coloring of your choice

## DIRECTIONS

1. Heat oven 350°.
2. Sift flour, sugar, baking powder and salt.
3. Add softened butter and mix with mixer.
4. Add egg, **Smith's Heavy Whipping Cream** and vanilla and mix with mixer.
5. Refrigerate until ready to bake, but at least 1 hour.
6. Roll dough on floured counter and use cookie cutters to make shapes.
7. Bake 12 minutes and let cool on rack.
8. For frosting, whip sugar, **Smith's Milk**, corn syrup and vanilla extract until smooth. (You can add more milk to make frosting thinner or less for thicker.)
9. Decorate cookies and let frosting harden 2 hours before serving.



# SOUR CREAM COOKIES

RECIPE & PHOTO SUBMITTED BY

*Janet Morrison*

## INGREDIENTS

### BATTER

- 3 cups flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup softened butter
- 1 1/2 cup sugar
- 2 eggs
- 1 cup **Smith's Sour Cream**
- 1 tsp vanilla extract
- 1/2 cup cinnamon chips, if desired

### TOPPING

- 1/2 cup sugar
- 1 Tbsp cinnamon

## DIRECTIONS

1. Sift together the first 4 ingredients, set aside.
2. In a large bowl, beat the butter, 1-1/2 cups sugar and eggs at medium speed.
3. At low speed, mix in **Smith's Sour Cream** and the vanilla until smooth.
4. Gradually add in the flour mixture while mixing on low speed. (If using, fold in cinnamon chips)
5. Refrigerate 1 hour.
6. Drop on buttered or parchment paper lined cookie sheet.
7. Bake at 375° for 10-12 minutes.
8. Remove from oven and sprinkle with cinnamon sugar mixture.



# SWEDISH CREAM WAFERS

RECIPE & PHOTO SUBMITTED BY

*Kathleen DeSantis-Hull*

## INGREDIENTS

### DOUGH

1 cup butter, softened

2 cups flour, sifted

1/3 cup **Smith's Heavy Whipping Cream**

### FILLING

1/4 cup butter, softened

3/4 cup powdered sugar, sifted

2 tsp vanilla extract

Food coloring of your choice,  
for the event or season.

You can use other shaped cutters,  
flavored extract of your choice.

## DIRECTIONS

1. Combine butter, flour and **Smith's Heavy Whipping Cream**. Mix well and chill for at least 1 hour.
2. Roll out chilled dough to 1/8 inch thick on floured board.
3. Cut out with 1-1/2 inch round cutter.
4. Dip both sides in granulated sugar.
5. Place on parchment lined baking sheet and prick each round with the tines of a fork three times.
6. Bake at 375° for 7-9 minutes and let cool.
7. Blend the filling ingredients together and tint, if desired.
8. Put 2 cookies together with filling inside.